

Special Event & Private Dining Menus

**CROWNE
PLAZA®**

— BY IHG —

Springfield
Convention CTR

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Continental breakfasts are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20.

Traditional Continental | 19

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Muffins & Danish
Regular & Decaffeinated Coffees & Hot Teas
Assorted Fruit Juices



Crowne Continental | 23

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries & Muffins
Choice of (1) Hot English Muffin Breakfast Sandwich
*Sausage, Bacon or Ham, Egg & Cheese
Regular & Decaffeinated Coffees & Hot Teas
Assorted Fruit Juices



Breakfast a la Carte

Freshly Baked Fruit and Cheese Danish | 50 dozen
Assorted Bagels with Cream Cheese | 48 dozen
Assorted Bakery Muffins | 36 dozen
Warm Pecan Rolls | 30 dozen
Selection of Whole Fruit | Apples, Oranges, Bananas | 30 dozen
Sliced Seasonal Fruit & Berries | 7 person
Yogurt Parfait with Berries & Granola | 8 each
Hot Croissant Breakfast Sandwiches | 60 dozen
*Sausage, Bacon or Ham, Egg & Cheese

Breakfast buffets are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. **Plated breakfast menus are available upon request.**

Rise & Shine | 27

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries & Muffins
Scrambled Eggs with Chives
Crisp Bacon Strips **or** Sausage Links
Seasoned Breakfast Potatoes with Peppers & Onions
Regular & Decaffeinated Coffees & Hot Teas, Fruit Juices

Chef's Breakfast | 29

Sliced Seasonal Fruit & Berries
Selection of Freshly Baked Breakfast Pastries & Muffins
Choice of (1) Breakfast Strata
*Cheesy Egg, Tomato Parmesan, Sausage & Cheddar
Crisp Bacon Strips **or** Sausage Links
Herb Roasted Redskin Potatoes
Regular & Decaffeinated Coffees & Hot Teas, Fruit Juices

Country Style | 33

Sliced Seasonal Fruit & Berries
Scrambled Eggs with Cheddar Cheese
French Toast with Warm Maple Syrup
Buttermilk Biscuits & Sausage Gravy
Crisp Bacon Strips and Sausage Links
Regular & Decaffeinated Coffees & Hot Teas, Fruit Juices



Beverages and pre-packaged break items may be billed based on consumption. A minimum starting guarantee is required.

- Freshly Brewed Regular or Decaffeinated Coffee | 50 gallon
- Selection of Hot Herbal Teas | 50 gallon
- Freshly Brewed Iced Tea | 42 gallon
- Lemonade or Fruit Punch | 42 gallon
- Coca-Cola Soft Drinks | 3 each
- Bottled Water | 3 each
- La Croix Sparkling Water | 4 each
- Bottled Gold Peak Regular or Sweet Tea | 6 each
- Bottled PowerAde | 6 each
- Bottled Fruit Juices | 4 each
- Fruit-Infused Water | 35 gallon
- *Strawberry Mint, Blueberry Orange, Cucumber Lime



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- Freshly Baked Assorted Cookies | 40 dozen
 - Gourmet Brownies | 45 dozen
 - Assorted Dessert Bars | 46 dozen
 - Assorted Lays Potato Chips | 3 each
 - Gardetto's Snack Mix | 3 each
 - Trail Mix & Nuts | 4 each
 - *Sliced Seasonal Fruit & Berries | 7 person
 - *Seasonal Vegetables with Pita Chips | 8 person
 - Served with Ranch, French Onion & Roasted Red Pepper Hummus
 - *Tri-Color Chips & House Salsa | 7 person
 - *Minimum of 20 People



Break Packages are based on 30 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20.

Power Break | 17

Fresh Fruit Skewers, Assorted Yogurts, Trail Mix & Nuts, Energy Bars, PowerAde, Bottled Water

Chips and Dips | 17

Tri-Colored Tortilla Chips, Guacamole & House Salsa, House Potato Chips with Ranch Dressing, Pita Chips with Hummus, Assorted Soft Drinks, Choice of Infused Water

Carnival Stand | 18

Warm Soft Pretzel Sticks with Mustard & Cheese Sauces, Popcorn, Assorted Dessert Bars, Lemonade & Freshly Brewed Iced Tea

Chocolate Anonymous | 20

Gourmet Chocolate Chunk Cookies, Chocolate Mousse Cups, Chocolate Dipped Strawberries, Assorted Petit Fours, Regular & Decaffeinated Coffees & Selection of Hot Herbal Teas



Plated Lunches

Lunch entrees are served with traditional house salad (upgraded salad options available), chef's selection of seasonal vegetable and starch, rolls and butter, selection of dessert, and freshly brewed iced tea.

Chicken

Athenian Chicken Quarter | 29

Garlic, Lemon & Oregano Jus

Honey Mustard Chicken | 32

Honey Mustard Glaze

Tuscan Garlic Chicken | 32

Garlic Cream Sauce, Spinach, Sundried Tomatoes

Airline Chicken Breast | 36

Lemon Lavender Sauce



Pork

Roasted Pork Loin | 33

Caramelized Apples & Onion Compote

Pork Medallion | 35

Bacon Wrapped, Date Chutney

Seafood

Baked White Fish | 33

Tomato & Herb Butter

Pan Seared Salmon | 36

Garlic Lemon Butter Sauce



Beef

Sliced Beef Brisket | 34

Slow Roasted, House Barbecue Sauce

Grilled Sirloin | 37

Chargrilled to Medium, Bordelaise Sauce



Vegetarian

Stuffed Red Pepper (Vegan) | 32

Vegetable & Quinoa Stuffed, House Marinara

Tri-Color Cheese Tortellini | 32

Spinach, Peas, Grape Tomatoes, Light Pesto Sauce

Stuffed Marinated Portobello | 32

Polenta Filled, Balsamic Roasted Tomatoes

Salads

Traditional House ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Ranch & Italian Dressings

Caesar +2 ~ Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Spring Leaf +2 ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, Poppyseed Dressing

Crowne +3 ~ Mixed Greens, Dried Cranberries, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette

***Upgraded Dessert Options are Available. Please ask Your Catering Manager for Seasonal Selections at an Additional Charge.**



***Lunch buffets** are based on 60 minutes of service with a minimum guarantee of 20 people. An upcharge of 4 per person will be charged for groups of less than 20. Buffets include freshly brewed iced tea.*

The Barbecue | 38

Traditional Mixed Greens with Ranch & Italian Dressings
Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions
Southern BBQ Pulled Pork with Kaiser Buns
Grilled Chicken Breast with Gold BBQ Sauce
Smoked Gouda Macaroni & Cheese
Sauteed Sweet Corn
Chef's Selection of Seasonal Cobbler



Taste of Italy | 39

Crowne Caesar Salad
Caprese Salad
Meat Lasagna
Asiago Grilled Chicken Piccata
Tri-Color Cheese Tortellini Tossed in Alfredo Sauce
Herb Buttered Broccolini
Garlic Breadsticks
Tiramisu

Country Style | 40

Traditional Mixed Greens with Ranch & Italian Dressings
Buttermilk Chicken Tenders with Country Gravy
Country Pot Roast
Smashed Redskin Potatoes
Seasonal Vegetables
Warm Biscuits with Butter & Honey
Assorted Dessert Bars

South of the Border | 36

Southwestern Garden Salad with Ranch & Italian Dressings
Tri-Color Tortilla Chips with House Salsa
Fajita Chicken Breast & Ground Beef
Flour & Warm Corn Tortillas
Shredded Lettuce, Onions, Tomatoes, Jalapeño Peppers, Sour Cream, Cheese
Mexican Rice
Refried Beans
Gourmet Brownies

Heart Healthy | 34

Chilled Grilled Vegetable Platter
Sliced Seasonal Fresh Fruit
Layered Mixed Greens Salad with Ranch & Italian Dressings
Quinoa & Kale Salad with Balsamic Vinaigrette
Sliced Grilled Chicken Breast
Roasted Red Pepper Hummus
Multigrain & Pita Breads
Strawberry Shortcake



New York Deli | 36

Traditional Mixed Greens Salad with Ranch & Italian Dressings
Creamy Coleslaw
Sliced Roasted Turkey & Honey Ham
Warm Italian Beef with Giardiniera
Assorted Sliced Cheeses
Lettuce, Tomatoes, Red Onion, Pickles, Stone Ground Mustard & Mayonnaise
Hoagie Rolls, White, Wheat & Marble Rye Breads
Housemade Potato Chips
Freshly Baked Cookies & Brownies

Boxed lunches are served with an individual bag of Lay's chips, whole fruit, chocolate chip cookie, and soft drink or bottled water. A minimum of 10 lunches is required. **Choose up to 3 selections to offer.**

Oven Roasted Turkey & Cheddar | 25

Honey Mustard Spread, Lettuce, Tomato, Gourmet Hoagie

Ham & Swiss | 25

Honey Mustard Spread, Lettuce, Tomato, Gourmet Hoagie

Herb Roast Beef | 25

Boursin Cheese & Horseradish Cream, Lettuce, Tomato, Gourmet Hoagie

Grilled Chicken Caesar Wrap | 25

Lettuce, Tomato, Whole Wheat Tortilla

Club Wrap | 25

Ham, Turkey, Bacon, Cheddar, Lettuce, Tomato, Sundried Tomato Tortilla

Marinated Grilled Vegetable Wrap (Vegan) | 25

Seasonal Grilled Vegetables, Hummus, Spinach Tortilla

Caprese Wrap (Vegetarian) | 25

Fresh Mozzarella, Tomato, Basil, Avocado, Balsamic Drizzle, Spinach Tortilla



All Day Meeting Package

Package includes continuous coffee service with regular and decaffeinated coffees and selection of hot teas throughout the meeting.

70 per person | Minimum of 20 People Required

***Meeting Room Rental Waived with Executive Meeting Package**

Morning Break

Chef's Selection of Freshly Baked Danish
Sliced Seasonal Fresh Fruit
Chilled Fruit Juices

Mid-Morning Break

Selection of Whole Fruit
Assorted Granola & Protein Bars
Bottled Water & Soft Drinks

Lunch Buffet ~ Select One of the Following

The Barbecue
Taste of Italy
Country Style
South of the Border
New York Deli

Afternoon Break

Assorted Freshly Baked Jumbo Cookies
Gourmet Brownies
Beverage Refresh with Bottled Water & Soft Drinks



Please contact your Catering Manager to customize a package perfect for your next meeting. **Substitutions and enhancements may be included at an additional charge.** Please ask for details.

***Dinner entrees** are served with traditional house salad (upgraded salad options available), chef's selection of seasonal vegetable and starch, rolls and butter, selection of dessert, and freshly brewed iced tea.*

Chicken

Chicken Vesuvio | 40

Garlic White Wine Sauce

Tuscan Garlic Chicken | 42

Garlic Cream Sauce, Spinach, Sundried Tomatoes

Hoisin Glazed Chicken | 42

Hoisin Honey Garlic Sauce

Airline Chicken Breast | 44

Lemon Lavender Sauce



Pork

Pork Tenderloin Medallions | 40

Caramelized Apples & Onion Compote

Porterhouse Pork Chop | 48

Apple Bacon Compote

Seafood

Baked White Fish | 40

Tomato & Herb Butter

Pan Seared Salmon | 45

Garlic Lemon Butter Sauce



Beef

Grilled Sirloin | 45

Chargrilled to Medium, Bordelaise Sauce

Braised Short Rib | 46

Boneless, Short Rib Jus



Vegetarian

Stuffed Red Pepper (Vegan) | 35

Vegetable & Quinoa Stuffed, House Marinara

Tri-Color Cheese Tortellini | 35

Spinach, Peas, Grape Tomatoes, Light Pesto Sauce

Stuffed Marinated Portobello | 35

Polenta Filled, Balsamic Roasted Tomatoes

Salads

Traditional House ~ Cucumber, Tomato, Shredded Carrots, Cheddar Cheese, Ranch & Italian Dressings

Caesar +2 ~ Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Spring Leaf +2 ~ Spring Greens, Sliced Strawberries, Toasted Almonds, Feta Cheese, Poppyseed Dressing

Crowne +3 ~ Mixed Greens, Dried Cranberries, Candied Pecans, Bleu Cheese, Balsamic Vinaigrette

***Upgraded Dessert Options are Available. Please ask Your Catering Manager for Seasonal Selections at an Additional Charge.**

Dinner buffets are based on 60 minutes of service with a minimum guarantee of 30 people. An upcharge of 6 per person will be charged for groups of less than 30. Buffets include assorted rolls and butter and freshly brewed iced tea.

Capital City Dinner Buffet

Two Entrée | 48

Three Entrée | 54

Salads ~ Choice of Three

Traditional Mixed Greens with Ranch & Italian Dressings

Crowne Caesar Salad

Strawberry Spring Leaf Salad

Crowne Salad

Kale Quinoa Salad

Sliced Seasonal Fresh Fruit Salad

Italian Pasta Salad

Loaded Potato Salad with Cheddar Cheese, Bacon, Scallions

Side Dishes ~ Choice of Two

Herb Roasted Redskin Potatoes

Paprika Roasted Potatoes

Smoked Gouda Mashed Potatoes

Garlic Mashed Potatoes

Herb Rice Pilaf

Seasonal Vegetable Medley

Green Beans with Grape Tomatoes & Onions

Sweet Corn with Roasted Red Peppers



Entrees ~ Choice of Two / Three

New York Strip Loin | Cabernet Reduction

Sliced Beef Brisket | House Barbecue Sauce

Chicken Caprese | Fresh Mozzarella, Tomato, Basil, Balsamic Drizzle

Garlic Tuscan Chicken | Garlic Cream Sauce, Spinach, Sundried Tomatoes

Hoisin Glazed Chicken | Hoisin Honey Garlic Sauce

Grilled Chicken Piccata | Lemon Caper Beurre Blanc

Roasted Pork Loin | Dijon Mustard Sauce

Pan Seared Salmon | Lemon Dill Beurre Blanc

Baked White Fish | Tomato & Herb Butter

Seasonal Pasta Primavera | Penne, Fresh Seasonal Vegetables, Garlic Alfredo

***Carved Prime Rib of Beef** | Horseradish Cream ■ **Add 12 per person**

Desserts ~ Choice of Two

Red Velvet, Tiramisu or Key Lime Bistro Cake

Ultimate Chocolate Cake

Chocolate Tuxedo Cake

Strawberry Shortcake

New York Cheesecake with Seasonal Fruit

Italian Lemon Cream Cake

Assorted Dessert Bars



Planning a Themed Dinner? Allow us to Customize a Menu Especially for you! Please ask your Catering Manager for Details.

Action stations are based on 60 minutes of service and are chef-attended. An attendant fee of 100 will be required for each station. Action stations will be prepared based on the final number of guaranteed guests.

Please note: Stations are the perfect enhancement to your reception, but are not intended to substitute as a meal.

Mac & Cheese | 20

Cavatappi Pasta Noodles with House Cheese Sauce
 Bacon, Pulled Pork, Pico de Gallo, Broccolini, Bleu Cheese Crumbles
 French Fried Onions, Scallions

Street Taco | 20

Grilled Fajita Chicken & Ground Beef
 Lettuce, Tomato, Mexican Cheeses, Jalapenos, Onions, Salsa,
 Sour Cream, Guacamole, Cilantro, Lime, Corn & Flour Tortillas

Italian Pasta | 20

Penne and Cavatappi Pastas
 Garlic Alfredo, Marinara & Basil Pesto Sauces
 Italian Sausage, Diced Chicken Breast, Peppers & Onions, Parmesan

Baked Potato | 20

Jumbo Baked Potatoes
 Bacon, Shredded Cheese, Cheddar Cheese Sauce, Tomatoes,
 Black Olives, Broccoli, Sour Cream, Whipped Butter, Scallions

Mix & Mingle Reception

Minimum of 50 people, Package based on 60 minutes of service ~
 Attendant fee waived.

58 per person

Action Station: Choose One

Mac & Cheese | Street Taco | Italian Pasta | Baked Potato

Chef-Attended Carving Station: Choose One

Honey Glazed Virginia Ham
 Roasted Turkey Breast
 Garlic & Herb Tenderloin of Beef



Cold Displays: Choose Two

Fresh Seasonal Sliced Fruit & Berries
 Fresh Vegetable Crudités with Ranch & French Onion Dips
 Domestic & Imported Cheese Board with Crostini & Crackers
 Italian Antipasto
 Assorted Petit Fours & Mini Cheesecakes

Hot hors d'oeuvres: Choose Three

*Refer to Page 11 ~ Selections Priced at 200
 Based on Two Pieces of Each Item, Per Person

Substitutions & Enhancements Available for an Additional Charge.



A minimum order of 50 pieces of each item is required; service time is based on 60 minutes. Butler-passed hors d'oeuvres are available for an additional 100 charge. Please ask your Catering Manager for details.

Hors d'oeuvres Serving Suggestion:

Cocktail Reception followed by Dinner

~6-8 Pieces Per Person~

Reception without Dinner

~12-15 Pieces Per Person~

Hot Selections

200 per 50 pieces (4 each)

Mini Chicken Empanada
BBQ Meatballs
Franks in a Blanket
Chicken Sate with Teriyaki Sauce
Crab Rangoon
Vegetable Springrolls (V)
Mini Spanakopita (V)
Mac & Cheese Bites (V)
Mushroom Truffle Arancini (V)



225 per 50 pieces (4.5 each)

Mini Crab Cakes
Bacon Wrapped Scallops
Jumbo Barbecue Shrimp
Chipotle Steak Kabobs
Cajun Skewers with Shrimp & Andouille Sausage
Mini Beef Wellington

Cold Selections

200 per 50 pieces (4 each)

Assorted Tea Sandwiches
Fresh Fruit Skewers
Classic Deviled Eggs
Mozzarella, Tomato & Basil Pesto Crostini
Tomato and Artichoke Bruschetta
Roasted Red Pepper Bruschetta



225 per 50 pieces (4.5 each)

Jumbo Shrimp with Cocktail Sauce
Strawberry Bruschetta
Pepper Smoked Salmon Crostini
Antipasto Skewers

Sweet Selections

200 per 50 pieces (4 each)

Mini Fruit Cheesecakes
Petit Fours
Chocolate Covered Strawberries
Assorted Dessert Bars
Assorted Baklava



Planning a Themed Reception? Allow us to Customize a Menu Especially for you! Please ask your Catering Manager for Details.

Hors d'oeuvres Displays

Each display is prepared to serve approximately 50 guests unless otherwise noted. Prices below are per display. Service time is based on 60 minutes.

Ask your Crowne Meeting Director or Catering Manager about custom hors d'oeuvres options to enhance your event.

Seasonal Vegetable Crudités | 350

Ranch, French Onion & Roasted Red Pepper Hummus



Imported & Domestic Cheeses | 350

Jams, French Bread Crostini & an Assortment of Crackers

Italian Antipasto | 475

Sliced Italian Meats & Cheeses with Pickled Crudités

Seasonal Sliced Fruit & Berries | 350

Honey Yogurt Dipping Sauce

Spinach & Artichoke Dip | 350

House Pita Chips & Assorted Crackers

Baked Brie Encroute | 275

Fruit Jams, Almonds & French Bread

*Serves approximately 25 guests



Carving Stations

All action stations are based on 60 minutes of service, and are chef-attended. An attendant fee of 100 will be required for each station.

Roasted Pork Loin | 300

Sweet Chili Aioli, Dijon Mustard, Petite Rolls

*Serves approximately 50 guests



Honey Glazed Virginia Ham | 500

Stone Ground Honey Mustard, Petite Rolls

*Serves approximately 50 guests

Roasted Turkey Breast | 500

Garlic Mayonnaise & Honey Mustard, Petite Rolls

*Serves approximately 50 guests

Bone-In Prime Rib of Beef | 550

Natural Jus, Horseradish Cream, Petite Rolls

*Serves approximately 50 guests



Herb & Garlic Tenderloin of Beef | MP

Red Wine Demi Glace, Petite Rolls

*Serves approximately 40 guests

It is the sole discretion of the Crowne Plaza Staff to refuse service to anyone who may be abusing alcohol service. This is to assist in the safety of the individual, group and hotel.

The Crowne Plaza is the only licensed authority to sell liquor for consumption & therefore any outside alcohol is not permitted in any banquet functions. A bar setup fee of 50 per bar is required for all banquet bars.

Cash Bar Pricing

Call Mixed Drinks | 8
 Premium Mixed Drinks | 10
 Cordials | 10
 House Wine | 8
 Premium Wine | 10
 Domestic Bottled Beer | 6
 Import / Craft Beer | 8
 Soft Drinks | 3

Host Bar Pricing

Call Mixed Drinks | 7
 Premium Mixed Drinks | 9
 Cordials | 9
 House Wine | 8
 Premium Wine | 10
 Domestic Bottled Beer | 5.5
 Import / Craft Beer | 7
 Soft Drinks | 3

Bar Packages

~Charged on a Per Hour Basis~

First Hour

Call | 16 per person
 Premium | 18 per person

Each Additional Hour

Call | 6 per person
 Premium | 8 per person



Call Brands

New Amsterdam Vodka
 Bombay Gin
 Cruzan Rum
 Captain Morgan Spiced Rum
 Four Roses Bourbon
 Famous Grouse Scotch
 Seagrams 7 Blended Whiskey
 E&J Brandy
 Mi Campo Tequila
 Peach Schnapps
 Amaretto

Premium Brands

Tito's Vodka
 Tanqueray Gin
 Bacardi Rum
 Jim Beam Bourbon
 Dewars Scotch
 Jack Daniels Whiskey
 Crown Royal Blended Whiskey
 Crown Royal Apple Blended Whiskey
 Hornitos Tequila

Bottled Beer

Budweiser
 Bud Light
 Coors Light
 Busch Light
 Stella Artois
 Michelob Ultra
 Heineken 00 Non-Alcoholic
 Blue Moon
 Heineken

House Wines

Chardonnay | Cabernet
 Pinot Grigio | White Zinfandel
 Merlot | Moscato

Premium Wines

Chardonnay | Cabernet | Merlot

***Additional Wine Selections
 Available Upon Request.***

